



Wartime Food 战地食谱

Episodes: 10 x 60 mins
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What stands as the mightiest weapon in human warfare? Food. In the battlefields, what's the military ration that rallies morale? And in the face of food shortages, what do battle-scarred civilians survive on? From Cambodia to Poland, "Wartime Food" traces the stories of grit and ingenuity, through culinary delights served on modern day dining tables.

Hosts: Danny Yeo, Emily Chan, Darren Lim

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Episode 1: Poland

As WWII's Poland's battle rages, the Polish forage in nature for survival amidst hearty bowls of split pea soup. Enter Cold War. Polish milk bars serve up filling starchy dishes. Meat dumplings, Cheburek, in Europe's current war become weapons of resistance for Ukrainians in Poland against Russia.

Episode 2

-Not available for sale-

Episode 3: Korea

During the Korean War, Korean food that is easy to prepare and filling played a key role. Soldiers survive on barley "fist rice". A special rice soup is said to have won battles for a general. Discover the origins of the Army Stew, cold noodles and blood sausage with presenter Emily Chan

Episode 4: Cambodia

In the 1970s, Cambodia plunged into a civil war that lasted almost 4 years. Two million were killed from overwork and massacres, triggering a country-wide famine. Hungry and desperate, Cambodians survived on meagre porridge, wild vegetables and insects. Presenter Danny Yeo investigates the food consumed by one of the most hated Khmer Rouge leader.

Episode 5: Kinmen, Taiwan

Taiwan Kinmen was caught in the shadow of war for over 43 years. Now, this frontline island has turned into a popular tourist hotspot. What are some of the stories that give birth to sorghum milk tea, hotdog with egg, and Kinmen knives? How do the people of Kinmen view cross-strait relations?

Episode 6: The Philippines

The Philippines was devastated in World War 2. Who is the female hero who raised national spirit with the national sauce, banana ketchup? How do hungry locals survive with a special tree bark and corn rice? Join Darren Lim to have a taste of Boodle Fight, a sumptuous dish with military origins.

Episode 7: Germany

In Nazi Germany, food is a weapon of war, to control people, to kill enemies. The resourceful Germans whip up Goulash and one-pot stews in acts of sacrifice. Post-war, Currywurst speaks of the East-West Germany divide. The sustenance of Germany, rye bread, provides comfort to those still at war.

Episode 8: China

During War of Resistance against Japan, China relied on wild greens and tree bark to live. Invention of bran bun resolved the issue of flour shortage. Frogs were precious on rainy season. Pork bun and stew were essential during Chinese Civil War, while "Fried flour" was the saviour of soldiers.

Episode 9: Vietnam

Vietnam experienced countless wars and prolonged conflicts, suffering from energy crisis and scarce resources. Presenter Darren Lim visits this once war-torn country to understand how the Vietnamese people managed to find food and survive the extreme hardships of the Vietnam War era.

Episode 10: Okinawa, Japan

Okinawa experienced a devastating battle during WWII. Under U.S. ruling, unique foods such as taco rice and Goya Champuru are invented. Host Emily will uncover Okinawan's recipes influenced by the US, letting us into the history of Okinawa's battle.

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